



Attorney Docket No. 9207-4

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Casper
PATENT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re: Lanahan et al.
Serial No. 09/909,464
Filed: July 19, 2001

Group: 1761

For: METHODS FOR HIGH-TEMPERATURE HYDROLYSIS OF GALACTOSE-
CONTAINING OLIGOSACCHARIDES IN COMPLEX MIXTURES

Date: December 20, 2002

Commissioner for Patents
Washington, DC 20231

AMENDMENT

Sir:

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Responsive to the Office Action dated June 28, 2002, it is respectfully
requested that this application be reconsidered in view of the following amendments
and remarks.

In the Specification.

Please replace the paragraph at page 28 (line 29) through page 29 (line 9)
with the following rewritten paragraph.

A1

-- In the present invention, the hyperthermophilic α -galactosidase
described herein may be added to the animal feed at any point in feed or meal
processing following removal of hulls, shells or skins from, for example,
soybeans, other beans, legumes, corn, wheat, oat, beet, canola, rice or other
grains or protein sources, up to and including pelleting or extrusion of the
animal feed. For example, the hyperthermophilic α -galactosidase may be
added when the various ingredients of the feed are being combined. The only
limitation on what point in the feed processing the hyperthermophilic α -
galactosidase may be added is that the enzyme must be added prior to a
processing step carried out under high temperature (*i.e.*, higher than about
60°C, 70°C, 75°C or 80°C) conditions. Preferably, the hyperthermophilic α -